

## Parsi Prawns with Potatoes Recipe

### Ingredients:

- Prawns – 225 gms, shelled, deveined, washed
- Potatoes – 225 gms, peeled, cubed
- Oil – 1 tblsp
- Curry Leaves – 3
- Garlic – 4, chopped
- Coriander Leaves – 1 tblsp, chopped
- Salt as per taste
- Lemon Juice – 1 tsp

### Grind together:

- Dry Red Chillies – 3
- Vinegar – 3/4 tblsp
- Onions – 3 to 5 tblsp, chopped
- Garlic – 3 cloves
- Cumin Seeds – 1/2 tsp
- Turmeric Powder – 1/4 tsp



### Method:

- Marinate the prawns with lemon juice and salt.
- Combine the ground paste with potatoes and keep aside for 60 minutes.
- Heat oil in a pan over moderate flame.
- Saute the garlic, green chillies and curry leaves.
- Add the potatoes and cook for 3 to 5 minutes, stirring often.
- Pour some water to cover the potatoes and reduce flame.
- Cover the pan and simmer for 45 minutes or till potatoes are cooked and a thick gravy remains.
- Add the prawns and increase flame to medium.
- Cook for 2 minutes and add salt.
- Stir and garnish with coriander leaves.
- Serve hot.